

For immediate release
Fred Gaskins | fgaskins@hampton.gov | 757-727-6191
22 Lincoln Street | Hampton, VA 23669

## Recycle deep fryer oil this Thanksgiving

**Nov. 14, 2014 -** If you plan to deep fry a turkey on Thanksgiving, get rid of used oil and help the environment by taking part in a Deep Fryer Oil Recycling Drop Off Event Saturday, Nov. 29. The recycling event is sponsored by Hampton's Fats, Oils and Grease Program.

Read the news release at <a href="http://www.hampton.gov/Archive.aspx?ADID=1855">http://www.hampton.gov/Archive.aspx?ADID=1855</a>.

When fats, oils and grease (including food scraps, icing and dairy products) are poured down a drain they quickly cool and cling to the pipes. The eventual buildup can cause clogs that result in sanitary sewer overflows and backups in homes and businesses. Not only is that bad for the environment, but it could require a costly cleanup.

This Thanksgiving weekend, residents are encouraged to pour used deep fryer oil (and only oil) back into the original container or another closed container and take it to the recycling booth that will be set up at the corner of Power Plant Parkway and Pine Chapel Road between 10 a.m. and 2 p.m. on Nov. 29.

Residents are also reminded that they should:

- Never pour grease down the drain. Instead pour it in an old soup can, place the can in the freezer, and then put the can in the trash once it hardens.
- Avoid using the garbage disposal because food particles mix with cooling grease and accentuate grease buildup problems.
- Use sink strainers or drain screens and dispose of food caught in the strainer in the trash can.
- Scrape any food off dishes and wipe plates, pots and pans with a paper towel before washing them.

For more information, go to <a href="http://www.hampton.gov/fog">http://www.hampton.gov/fog</a> or call Regina Duncan, coordinator of the grease program, at 757-726-2962.